What to serve at Parties

Issued by
McCALL'S MAGAZINE
NEW YORK

What to Serve at Parties

(*New Edition*)

Menus and Recipes for
Parties of Every Kind

Prepared by

SARAH FIELD SPLINT, *Director*

McCALL'S DEPARTMENT OF COOKERY AND
HOUSEHOLD MANAGEMENT

Issued by

McCall's Magazine

New York

A New Edition
of

What to Serve at Parties

Tempting, Round-the-Year
Suggestions for
Some Unusual Parties

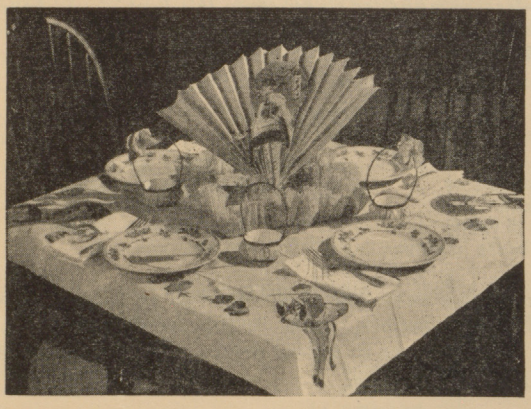
THE first edition of this booklet proved so popular with our readers that we decided to reprint it with the addition of many more menus for special occasions and recipes. The "What shall we serve at our party" question is usually a troublesome one and it is so all-important to the success of a party that it deserves consideration and thought. The main point is to try to serve *something different* and that is why we have prepared this booklet, full of interesting and helpful ideas for you.

All the year round, from New Year's Day to Christmas, for every kind of party you may want to give, we have planned delicious and varied refreshments. You can use them for the special occasions we suggest, or you can adapt them to suit other needs.

We have given recipes for all the dishes marked with stars in the menus. You will find recipes for the remaining ones in other McCall Food Booklets, or in any reliable cook-book. You won't find any of them difficult to prepare or to serve and they are appropriate for either formal or informal occasions.

Sarah Field Splint

Copyright the McCall Company 1923-reprinted 1929



A Japanese Bridge Tea

TO GIVE YOUR PARTIES A FLAVOR FROM FAR AWAY

ALL a clever hostess needs to start her imagination working on plans for an unusual party is an idea. That is what these recipes should do—give you some new ideas for refreshments. Perhaps you would like to entertain your Foreign Study Club, or the Missionary Society, or give a little tea for a friend who is going abroad or one who has traveled much in foreign lands. Or it may be that you are one of those wide-awake homemakers who likes to fill every meal so brimful of interest that your family will think there is no other place quite so alluring as home. Whichever you are and wherever you are you will be inspired to try these foods which have been collected for you from different corners of the earth.

DUTCH PARTY

For instance if you want to give a Dutch party, there are interesting dishes and typical decorations to call upon.

These two recipes which follow are as typical of the sturdy people of Holland as rice cakes are of Japan. They will be good to serve at a Dutch luncheon or dinner or to your own family as a novelty. The decorations might include Holland tulips, little windmills and other characteristic favors.

NOTE—Measurements for all recipes in this book should be level. Use only standard measuring cup and spoons. Each recipe will serve six persons, unless otherwise specified.

FISH LOAF

2 cups cooked and flaked cod or haddock
½ cup shrimps
2 cups bread crumbs
2 eggs
1/3 cup shortening
½ cup milk
⅛ teaspoon pepper
¼ teaspoon salt

Chop flaked fish very fine. Cut shrimps in pieces. Mix and add bread crumbs, salt, pepper, milk, well-beaten eggs and shortening. Shape into a loaf and bake in a slow oven (325° F.) about 30 minutes. Serve hot with Caper Sauce.

HOLLAND BEEF

3 white onions, sliced
2 tablespoons butter
1½ pounds beef, cut in 3-inch cubes
2 tablespoons flour
½ teaspoon salt
⅛ teaspoon pepper
1¼ cups stock or hot water
1 tablespoon vinegar

Sauté sliced onions in butter until soft but not brown. Add meat and cook until well browned. Stir flour, salt and pepper into butter until well blended. Add stock of water gradually, stirring to prevent lumping. Stir in vinegar and add liquid to meat. Cover and cook slowly until meat is tender. Add more boiling water as the liquid cooks away.

FOR A GERMAN PARTY

From a real German *hausfrau* who is noted for her dainty desserts came these novel cakes.

NUT TART

6 egg yolks
¾ cup sugar
¾ pound shelled hazelnuts
⅛ teaspoon salt
Grated rind of ½ lemon
6 egg whites

Beat yolks of eggs until lemon colored. Add sugar gradually and continue beating for 15 minutes. Put hazelnuts through meat-chopper and add to first mixture with salt and lemon rind. Fold in stiffly-beaten whites of eggs. Put mixture in double-boiler and stir until lukewarm. Pour into 3 well-greased layer cake-pans. Bake in a slow oven (325° F.) about 20 to 25 minutes. When ready to serve, spread whipped cream between layers and on top. Garnish with bits of candied cherries and citron or candied rhubarb.

NAPFKUCHEN

This cake is usually served with afternoon coffee, but would be a delicious cake for supper.

½ cup shortening
½ cup sugar
4 eggs
½ cup currants
½ cup milk
2½ cups flour
3 teaspoons baking-powder
¼ teaspoon salt
⅛ teaspoon mace
Grated rind of 1 lemon

Cream shortening and add sugar gradually. Add eggs unbeaten. Mix thoroughly. Sprinkle currants with 2 tablespoons flour. Sift together rest of flour, baking-powder, salt and mace and add alternately with milk to egg mixture. Add grated lemon rind and currants last. Pour into well-greased high, round fluted cake-pan and bake in a moderate oven (325° F.) 1 hour.

FROM ITALY

Although we usually think of macaroni as the national dish of Italy, one who travels in that interesting country finds that Polenta is to the Italian what Yorkshire pudding is to the Englishman. He likes it served with his meat, which is more often fowl or birds than the heavier meats such as beef and pork. If you are entertaining an Italian friend or serving a meal typical of Italy, you can do nothing better than to make Polenta. Here is a recipe for it:

POLENTA

1 cup cornmeal
3 cups boiling water
1 teaspoon salt
¼ teaspoon mustard
¾ cup grated Parmesan cheese
Few grains pepper

Stir cornmeal very gradually into boiling water to which salt has been added. When mixture thickens, place in double-boiler and steam about 2 hours. Mix together mustard, cheese and pepper and stir into cornmeal. Cook 2 minutes longer, remove from fire and pour into greased shallow pan to 1 inch thickness. Cool and when firm, cut in squares. When ready to serve, place in a pan, sprinkle with more cheese and set in oven until cheese melts. Serve with meat or with a rich gravy flavored with onion or tomato.

ITALIAN TEA CAKES

The Italians, like other Europeans, are partial to pastry and small cakes and at any social gathering in Italy you will usually be served with these little cakes instead of large ones. The following recipe is for dainty little cakes which are great favorites to serve at teas.

½ cup shortening
½ cup sugar
¾ cup chopped almonds
3 eggs
1½ cups flour
¼ teaspoonful salt
1 teaspoon vanilla
Citron, cut in narrow strips

Cream together shortening and sugar. Add well-beaten eggs, almonds, sifted flour, salt, and vanilla. Mold into balls the size of a walnut, roll in powdered sugar, flatten to 1/3 inch in diameter and press a narrow strip of citron in top of each. Place on floured pan, not too close together and bake in moderate oven (325° F.) 10 to 15 minutes.

JAPANESE DAINTIES

A Japanese party is always a favorite one with hostesses because of the glamor and romance which seems to fill everything Japanese. For such a party, whether it be only a small tea or a dinner, one should serve Japanese food. Here are two recipes from Japan which you will find easy to make and *very* good to eat.

JAPANESE RICE CAKES

4 egg whites
4 tablespoons sugar
1 cup rice flour
½ cup softened butter
1 teaspoon vanilla

Beat egg whites stiff. Add sugar and rice flour, beating in lightly. Stir in softened butter and vanilla. Grease a cooky sheet slightly and drop batter by spoonfuls, spreading out very thin. Bake in a moderate oven (325° F.) until crisp.

JAPANESE PRESERVES

2 pounds rhubarb stalks, cut in pieces
4 cups sugar
1 pound pulled figs
1 cup boiling water
2 teaspoons lemon juice

Remove stringy portions from rhubarb and cut stalks in inch pieces. Cover with sugar and let stand several hours or over night. Remove stems from figs and wash thoroughly. Cut into small pieces and add boiling water. Combine figs, water, rhubarb, and sugar. Add lemon juice and bring to boiling point. Simmer until thick like any preserve. This is especially nice to serve with cold meats.

RUSSIAN FAVORITES

Russian restaurants are quite the thing in New York these days, and it is not at all surprising to find them being run by exiled princesses or by grand dukes or duchesses who have lost their fortunes. In these restaurants they serve real Russian foods. Here is an unusual dish which came straight from Russia and which is a favorite with Russians everywhere. Try it on some of your Russian friends and see how well they will like it.

RUSSIAN CABBAGE PIE

Line a deep pie-pan with plain rich pastry. Put a layer of chopped, cooked cabbage, well-drained, in the bottom. Cover this with bits of butter and sprinkle with salt and pepper. Over this put a layer of chopped hard-cooked eggs. Season with salt, pepper and butter. Add another layer of cabbage and another of egg. Continue until pastry-shell is filled. Allow 3 eggs to 2 cups cabbage. Cover top of pie with pastry. Prick or cut top to allow steam to escape. Bake in a quick oven (450° F.) until crust is done and slightly browned.

Finely-flaked cooked fish can be substituted for the cabbage to make a different Russian dish, also a great favorite.

If you want to serve either of these as a main dish at a Russian dinner or supper, by all means start the meal with a highly-seasoned

appetizer or *hors d'oeuvre,* for we are indebted to Russia for this important touch to a meal. For the balance of your menu you could serve a meat dish with a rich, savory sauce and one or two deliciously cooked vegetables.

A light dessert for such a heavy meal might consist of Russian Tea, served with the following:

LITTLE RUSSIAN SQUARES

6 eggs
1 cup sugar
1½ cups flour
2 tablespoons caraway seeds
1 teaspoon vanilla

Beat egg yolks until light and lemon colored. Stir in sugar and vanilla. Sift flour three times and sprinkle caraway seeds into it. Add flour gradually to egg mixture and fold in egg whites beaten stiff. Add vanilla last. Pour into a shallow pan lined with buttered or wax paper. Bake in hot oven (400° F.) until brown. Cut in squares and dry out in a slow oven.

EAST INDIAN CURRY

RICE TIMBALES FROM INDIA

East Indian dishes, as they are prepared in the natives' homes, are delicious, but they are often too rich and too hot for the American taste. However, there are sure to come times in your entertaining when you will want to serve a dish or a whole meal, typical of India.

The most familiar Indian dish is the famous curry. Rice is usually served with these curries and here is one of the delicious ways to prepare it:

Soak rice in cold water about 1 hour. Drain and stir into rapidly boiling water (1 quart for each cup of rice) salted with 1 teaspoon salt to each quart of water. Cook about 10 minutes, remove from fire and drain well. Melt ⅓ cup butter in a pan, add 1½ cups seedless raisins and ½ cup almonds, cut in pieces. Sauté until almonds brown slightly. Add rice and stir in ⅔ cup hot stock. Put in double boiler and steam until rice is tender. Put next into greased individual molds or custard-cups and dry out in a slow oven. When ready to serve, unmold and serve with curried chicken or any other curried dish.

SUPPERS BY YOUR FIRESIDE

SUPPER is the most informal time and it is the easiest meal at which to entertain one's friends. Plan and prepare as much of the meal as you can the day before. The problems of serving can be reduced to the vanishing point, especially if you have three types of supper to fall back on, depending on the ages, tastes and numbers of your guests.

The most familiar type of supper is, of course, the "sit-down" meal, served at the conventionally set dining table. When there are no more than eight guests and especially when they are middle-aged or elderly, or when there are small children in the party, the "sit-down" supper is best.

For more then eight guests, however, it is easier to serve supper "buffet" style. For this arrange neat piles of plates and napkins at the corners of the table, close to them lay forks, knives and spoons, and set dishes of nuts, jelly, candies or relishes so that they balance one another on the cloth. If possible, have at one end a coffee percolator and cups and saucers. At the other end, put the main hot dish. A bowl of salad and a plate of sandwiches or hot bread usually are placed at the sides of the table. Don't plan a heavy menu, but have enough of everything. It is a good idea to keep on file one or more emergency menus which can be prepared at a moment's notice from the supplies in your emergency pantry.

The informal "cafeteria" style supper is great fun for young people. Each guest is supplied with a tray, napkin and silver, then all file in to be served by the hostess and her helpers.

There are other suppers one can give besides those on Sunday night—the jolly small one after the theater, the movies or an evening's game of cards; the heartier kind when one is ravenous after skating, sleighing or riding in the cold night air.

Buffet Supper Menus

Chicken and Mushroom St. Cyr
Toasted Rolls Lettuce Sandwiches
Stuffed Celery
Grape Relish Olives
Individual Pumpkin Pies and Cheese
Coffee

Clubman's Salad
Hot Biscuits Sweet Mixed Pickles Escalloped Potatoes
Coffee Eclairs* Assorted Cakes
Coffee, Tea or Cocoa

Special Creamed Tuna Fish*
Crusty Rolls Olives and Celery
Frozen Pudding
Camembert Cheese Toasted Water Crackers
Coffee, Tea or Chocolate

Cafeteria Supper Menus

Sliced Virginia Ham
Sweet Potato Soufflé Creamed Peas and Mushrooms
Gingerbread with Hot Chocolate Sauce
Coffee

Boston Baked Beans in Individual Pots
Boston Brown Bread Sandwiches
Apple Pie Cheese
Coffee or Tea

Tomato Rarebit* Crisp Crackers
Muffins Conserve
Cream Puffs filled with Ice Cream, Chocolate Sauce*
Coffee

Sit-Down Supper Menus

Cream of Corn Soup
Chicken Livers on Toast
Potatoes Au Gratin
Jellied Vegetable Ring*
Caramel Ice Cream Coconut Kisses
Coffee or Tea

Salted Nuts Olives
Chicken Broth Cheese Sticks
Curried Shrimp on Toast*
Chopped-Egg-and-Mayonnaise Sandwiches
Chocolate-Marshmallow Layer-Cake
Coffee

A buffet supper table with samovar and coffee at one end and the waffle iron at the other. Salad, dessert and accessories are attractively arranged.

CHICKEN AND MUSHROOMS ST. CYR

½ pound mushrooms
2 cups water
1 green pepper, cut in thin strips
4 tablespoons butter
1 tablespoon flour
Salt
Pepper
Paprika
1 egg
½ cup cream
3 cups chicken, cut in pieces

Peel mushrooms and remove stems. Cook stems and peelings in water for 15 minutes. Strain. There should be about 1½ cups stock. Sauté mushroom caps and green pepper in butter for 10 minutes. Add flour and mushroom stock and cook until smooth. Season with salt, pepper and paprika. Beat egg slightly and add with cream and chicken. Heat thoroughly and serve at once.

CLUBMAN'S SALAD

Cut cold roast beef in very thin shavings and pour over a little French dressing made with half Tarragon vinegar. Chill well. Drain liquid from a can of flageolettes and pour French dressing over them. Allow to chill. Prepare potato salad according to your favorite recipe. Scald tomatoes and chill; let stand in French dressing. When ready to serve arrange roast beef in center of large platter, surround with small leaves of crisp lettuce and arrange potato salad, flageolettes and quartered tomatoes in alternate nests. This is especially attractive to serve for a buffet supper.

COFFEE ECLAIRS

Follow recipe for Cream Puffs given below. Put mixture in greased lady-finger pans or shape with a pastry-bag. Bake in a hot oven (375° F.) 25 minutes.

FILLING

1½ cups milk
3 tablespoons ground coffee
½ cup sugar
6 tablespoons flour
2 eggs
⅛ teaspoon salt
1½ teaspoons vanilla

Heat coffee in milk to boiling point. Let stand 5 minutes. Strain. Mix sugar, flour, eggs and salt together. Add milk and mix well. Cook in a double boiler or over hot water until thick, stirring con-

stantly. Cool. Add vanilla. Make slit in side of eclair, put some of the filling in and sprinkle top with confectioner's sugar.

SPECIAL CREAMED TUNA FISH

2 cups tuna fish
3 tablespoons butter
½ teaspoon salt
¼ teaspoon paprika
½ tablespoon flour
1 tablespoon lemon juice
2/3 cup cream
2 egg yolks

Melt butter, add salt, paprika, flour and lemon juice and cook two minutes longer. Add cream gradually and when mixture has thickened pour over beaten egg yolks. Add tuna fish. Serve in pastry shells or on squares of crisp toast. Garnish with parsley.

TOMATO RAREBIT

Mix 1 pound grated, dry American cheese with one can of tomato soup and cook slowly until cheese is melted stirring constantly. Add more seasonings according to taste. Serve immediately on toast.

CREAM PUFFS

1 cup water
½ cup shortening
1½ cups flour
4 eggs

Bring water and shortening to boiling point. Add flour and mix thoroughly. Cook over slow fire 3 minutes, stirring constantly. Cool. Add eggs, one at a time, beating vigorously after each addition. Beat thoroughly after all are added. Drop tablespoons of the mixture on a greased pan two inches apart. Bake in a moderate oven (325° F.) 30 to 40 minutes. Do not open the oven door during the first 15 minutes of baking. When cool, slit the cream puffs and fill with vanilla ice cream. Pour over them the following:

CHOCOLATE SAUCE

Mix 1 cup sugar, ½ cup water, ⅛ teaspoon cream of tartar and 1½ squares chocolate, cut in small pieces. Bring to boiling-point and boil 5 minutes. When cool, flavor with ¼ teaspoon vanilla and a few grains of salt. This should be poured over filled cream puffs and served promptly.

JELLIED VEGETABLE RING

2 tablespoons gelatine
¼ cup cold water
1 cup boiling water
¼ cup vinegar
2 tablespoons lemon juice
1 teaspoon salt
4 tablespoons sugar
1 cup cooked peas
½ cup cooked string beans
½ cup cooked carrots cut in strips
½ cup celery, diced or ½ cup cabbage, shredded

Soak gelatine in cold water 5 minutes and dissolve in boiling water. Add vinegar, lemon juice, salt and sugar. Allow to cool until slightly thickened. Combine vegetables and fold into gelatine mixture. Turn into ring mold and chill until firm. Turn out on bed of crisp lettuce and serve with mayonnaise dressing.

CURRIED SHRIMP

4 tablespoons butter
6 tablespoons flour
½ teaspoon salt
1½ teaspoons curry powder
3 cups milk
3 cups cooked or canned shrimp
1 tablespoon chopped parsley

Melt butter, add flour, salt and curry powder and mix well. Add milk slowly and bring to boiling point, stirring constantly. Cut shrimp in pieces and add them to curry sauce. Heat thoroughly and serve on toast. Sprinkle each portion with parsley before serving.

A STAG DINNER

THERE are times when the man of the family wants to entertain his men friends at dinner in his own home. He likes good, hearty food and plenty of it. Here is a menu planned to please the men:

Dinner Menu

Lobster Cocktail
Fillet of Beef, Horseradish Sauce*
Creamed Peas Sautéd Mushrooms
Sweet Pickles French Fried Potatoes
Hearts of Lettuce with Russian Dressing
Macaroon Custard Pie*
Crackers Cheese
Coffee

Recipes

HORSERADISH SAUCE

Into 1 cup whipped cream, fold 2 tablespoons freshly grated horseradish, 1 teaspoon vinegar, a few grains of cayenne, and 1/8 teaspoon salt. (If prepared horseradish is used, omit vinegar.) Serve immediately with hot roast beef.

MACAROON CUSTARD PIE

5 tablespoons sugar
5 tablespoons flour
2 egg yolks
1 pint hot milk
1/8 teaspoon salt
1/2 teaspoon vanilla
2 tablespoons quince jelly
1/2 pint cream, whipped
3/4 cup dry macaroon crumbs

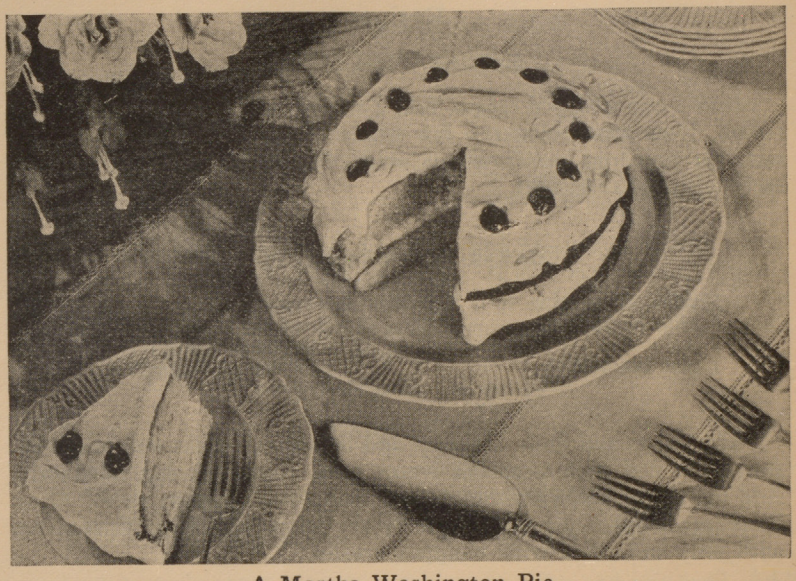
Mix sugar and flour together, add beaten egg yolks and mix well. Add milk and cook over hot water until thick, stirring constantly. Add the sifted macaroon crumbs, salt and vanilla and mix well. Cool. Pour into a baked pie shell made by the following recipe. Spread top with jelly and cover with whipped cream.

PLAIN PASTRY

2 cups flour
1 teaspoon salt
2/3 cup shortening
Ice water

Mix and sift flour and salt. Cut in shortening with a knife. Add only enough ice water to hold the ingredients together. Chill thoroughly. Divide dough in 2 parts. Roll out on a slightly floured board to 1/16 inch thickness. Line a pie-pan with the pastry, being careful not to stretch it. Pinch pastry with the fingers to make a fancy edge and prick bottom and sides with a fork. Bake in a very hot oven (460° F.) 10 to 15 minutes.

For a two-crust pie, line pie-pan with pastry; put filling in. Moisten edges of under pastry with a little cold water. Cover with a top crust and prick with a fork to allow the steam to escape. Trim pastry to 1/4 inch from rim to pan and pinch upper and under crust together with the fingers to make a fancy edge or press edges together with tines of a fork.



A Martha Washington Pie

FEBRUARY ENTERTAINING

IN THE month of February the hostess' entertainment calendar is plainly starred for her by these two great historic occasions, when the red, white and blue of our country's flag lend themselves so easily to ideas for decorations and entertainment. Dinners are in great favor for both birthdays, and here are menus for each.

A Lincoln's Birthday Dinner

Beet Soup
Chicken Pie with Baking Powder Crust
Mushroom Timbales* Creamed Celery
Lettuce Salad with Chiffonade Dressing
Orange Cream Pie*
Sugared Nuts Mints
Coffee

A Washington's Birthday Dinner

Orange Cocktail
Baked Capon with Poultry Stuffing
Creamed Onions — Spinach à la Washington*
Celery Curls — Radish Roses
Bread-and-Butter Sandwiches (hatchet shaped)
Martha Washington Pie*
Candy Hatchets and Cherries
Coffee

Recipes

MUSHROOM TIMBALES

1 cup chopped fresh mushrooms
1 cup mushroom stock or milk
2 eggs
½ cup soft bread crumbs
½ teaspoon salt
⅛ teaspoon paprika
Few grains cayenne
1 tablespoon melted butter

Peel mushroom caps and chop fine. Cover the stems and peelings with cold water and simmer for 20 to 25 minutes. Strain and reserve stock (there should be at least 1 cup). Beat eggs until light. Add bread crumbs, salt, paprika, cayenne and butter. Add mushrooms and stock or milk to the egg mixture. Pour into buttered timbale molds or custard cups, set in shallow pan of water and bake in a moderate oven (350° F.) until firm. Serve with Béchamel sauce. (Makes 8 timbale molds.)

ORANGE CREAM PIE

½ cup flour
¾ cup sugar
⅛ teaspoon salt
2/3 cup orange juice
1 cup hot water
3 egg yolks
2 tablespoons butter
2 cups orange sections
3 tablespoons confectioner's sugar
3 egg whites
Baked pie shell

Mix flour, sugar and salt together. Add orange juice and hot water and bring slowly to the boiling-point, stirring constantly. Pour the mixture on the beaten egg yolks and mix well. Add the butter and orange sections. Pour the filling into a baked pie-shell. Cover with a meringue made by beating the confectioner's sugar into the stiffly beaten egg whites. Bake in a moderate oven (325° F.) 20 minutes or until the meringue is brown.

SPINACH Á LA WASHINGTON

Chop 4 cups hot cooked spinach fine. Season with ½ teaspoon salt, few grains pepper, 1 teaspoon onion juice and 4 tablespoons butter. Grease a star-shaped mold. Pack spinach into it. Set pan into boiling water to keep hot until ready to use it. Unmold on a serving plate and put an American flag in the center. Garnish with quarters and slices of hard-cooked eggs. Serve hot.

MARTHA WASHINGTON PIE

1/3 cup shortening
1 cup sugar
2 eggs
1½ cups flour
2 teaspoons baking powder
¼ teaspoon salt
½ cup milk
1 teaspoon vanilla
¾ cup chopped nuts, walnuts or pecans
½ pint cream
Citron
Candied cherries

Cream shortening and sugar together. Add eggs beaten until light. Sift flour, baking powder and salt together and add alternately with milk to first mixture. Beat thoroughly and add vanilla and nuts. Bake in two layer cake pans in a hot oven (375° to 400° F.). When cool put whipped cream, sweetened and flavored between layers and on top. Decorate with candied cherries and citron cut in thin strips.

ON SAINT VALENTINE'S DAY

THIS is one of the most delightful opportunities of the whole year to indulge one's hostess-heart in gay table decorations and dainty foods. Luncheons, teas and bridge parties are fitting ways of entertaining on this day of romance, and the note of sentiment can be carried out in the refreshments as well as in the table appointments.

A Valentine Luncheon

Tomato Consommé Jelly, Bread Sticks
Stuffed Olives Celery Hearts
Creamed Shrimps in Timbale Cases
Julienne Potatoes Baking Powder Biscuits
Valentine Salad*
Heart Molds of Strawberry Ice Cream Fancy Cakes
Heart-Shaped Candies Salted Nuts
Coffee

For a Queen-of-Hearts Tea

Queen-of-Hearts Salad*, Mayonnaise
Pimiento-and-Cream-Cheese Rolled Sandwiches
Lovers' Delights (cakes) Assorted Bonbons
Candied Orange Peel
Tea

Recipes

VALENTINE SALAD

Cut large cooked beets in rather thick slices. Cut each slice with a heart-shaped cutter. Let beets stand in French dressing for one hour and chill thoroughly. Arrange two heart-shaped pieces of beets on nest of lettuce leaves. Garnish with two arrows, made of green pepper, and sprays of watercress. Serve with French dressing, mayonnaise dressing or any sort of dressing you prefer to use with beets.

QUEEN-OF-HEARTS SALAD

2 tablespoons gelatine
½ cup cold water
2½ cups stewed tomatoes
2 slices onion
Bit of bay leaf
2 whole cloves
Few grains cayenne
¼ teaspoon salt
1 teaspoon sugar
1 tablespoon vinegar
2½ cups cooked shrimps, cut in pieces
1 tablespoon capers

Soak gelatine in cold water 5 minutes. Cook tomatoes, onion, bay leaf, cloves, cayenne, salt, sugar and vinegar together 10 minutes. Strain, add gelatine and stir until dissolved. Cool and when mixture begins to thicken, add shrimps and capers. Pour into heart-shaped molds which have been dipped into cold water. Chill. Unmold on nests of lettuce and garnish with mayonnaise, slices of stuffed olives and a few sprays of watercress.

A Valentine Party Supper

When you are giving an evening bridge or party on St. Valentine's Day an appropriate and attractive menu is as follows:

Tomato aspic made in individual heart-shaped jelly molds. When the aspic is chilled and firm turn out on the plates, pierce each heart with an arrow made of a toothpick on the end which is pasted a barb of bright-colored paper.

Potato chips, and either asparagus tips to be served cold with mayonnaise; or large prunes, pitted and then filled with cream cheese and a piece of English walnut. The prunes may be put on a small lettuce leaf, a very little French dressing over them and a sprinkling of chopped nuts over all.

Bread and butter sandwiches made of white bread and cut in the shape of small envelopes. The effect of a stamped letter may be produced by means of a piece of tomato or a slice of green pickle, or pimiento. An address may be suggested by making a couple of lines with anchovy paste in the appropriate place. Only one for each guest need be provided of these letter sandwiches. The rest of the sandwiches may be filled with any savory paste such as chopped, hard-cooked egg, cheese, and chopped olives blended with mayonnaise.

The letter idea can be carried out in the ice cream by having it in light-colored slabs and making a stamp effect with a piece of red or green candy or angelica and an address with chopped or crumbled chocolate fudge or chocolate sprinkles or anything that is fine, and dark, and will not melt too soon on the cream. Add to this menu heart-shaped cookies or little cakes and candies.

SAINT PATRICK'S DAY

THIS is a welcome day for a party because it breaks the monotony of March and offers a lovely color-scheme for decoration. Saint Patrick's Day gives you an opportunity to serve delicious, colorful foods, too. Those most suggestive of the day are potatoes served in different ways, glorified Irish stew, sandwiches cut in fancy shapes and with green fillings, green salads, candies and desserts and cakes with frosting which can be colored the real Saint Patrick's Day green.

Here are two menus for a Saint Patrick's Dinner and two which can be used either for luncheon, supper or an evening party and some recipes for them.

Dinner Menus

Pear and Green Cherry Cocktail
Potato Soup with Parsley Garnish
Irish Stew Green Peas Pickles
Shamrock Salad with Wafers
Mint Ice Fancy Cookies
Coffee
Green Gum Drops

Green Shamrock Canapes
Cream of Lettuce Soup
Little Roast Pig Apple Sauce
Green Beans Cauliflower
Green Stuffed Celery Salad* Salt Crackers
Saint Patrick's Cake*
Coffee
Almond Paste Candy Potatoes Nuts

Luncheon or Supper Menus

Cold Chicken
Potato Salad Shamrock Biscuits*
Pistachio Ice Cream Pig Cookies
Coffee
Green Mints

Fried Oysters
Saint Patrick's Ribbons* Sliced Cucumbers
Green Tree Layer Cake* Pipe Cookies
Coffee

SAINT PATRICK'S CAKE

½ cup shortening
1¼ cups sugar
2 1/3 cups flour
3 teaspoons baking powder
½ teaspoon salt
¼ teaspoon cream of tartar
½ cup milk
5 egg whites
1 teaspoon vanilla

Cream butter and add sugar gradually. Sift together flour, baking powder, salt and cream of tartar and add alternately with milk to first mixture. Add vanilla and fold in stiffly-beaten egg whites. Bake in greased layer-cake tins in moderate oven (370° F.) about 25 minutes. Put layers together while still warm with a peanut butter filling made by mixing peanut butter with a little cream. Frost top and sides of cake with boiled frosting colored green.

SAINT PATRICK'S RIBBONS

Remove crusts from a loaf of bread one day old and cut loaf lengthwise in half-inch slices. Spread one slice with green butter and press another slice on top. Spread this slice with green butter and add a third slice. Continue adding butter and bread until you have desired number of slices. Three slices make a nice sandwich. Wrap in damp cloth and place in refrigerator under a weight, until butter becomes firm. Slice crosswise in thin slices when ready to serve.

GREEN BUTTER

Cream butter and add enough finely-minced parsley or watercress to make the proper color. Mix until smooth.

STUFFED GREEN CELERY

1 bunch celery
1 cream cheese
½ teaspoon salt
1 green pepper
Chopped watercress or parsley
¼ teaspoon paprika

Wash celery and cut into four-inch lengths. Mix together cheese, salt, paprika and pepper and add enough chopped watercress or parsley to make desired shade. Add a little cream or milk if necessary to moisten. Fill pieces of celery with mixture and score top of filling with tines of fork. Chill and serve as salad, a relish or an appetizer.

Green tree layer cake makes an attractive dessert for a St. Patrick's Day party.

GREEN TREE LAYER-CAKE

¾ cup shortening
1½ cups sugar
4 eggs
3 cups flour
3 teaspoons baking powder
1 teaspoon salt
¾ cup milk
2 teaspoons vanilla

Cream shortening and sugar together. Add beaten eggs slowly and mix well. Mix and sift flour, baking powder and salt together and add alternately with the milk to the first mixture. Add vanilla and beat thoroughly. Pour into 3 greased round layer-cake pans. Bake in a hot oven (400° F.) 25 minutes. When cool, ice with the following:

½ cup butter
3 cups confectioner's sugar
1 teaspoon vanilla
1½ cups chopped pistachio nuts
Cream

Cream butter and confectioner's sugar together. Add cream a little at a time until the icing is the right consistency for spreading. Add vanilla and mix well. To ¾ cup frosting, add 4 tablespoons cocoa. Mix well. Spread rest of white frosting between layers and on top and sides of cake. Around sides of cake, make trunks of trees with chocolate frosting put through pastry tube. Then make tops of trees with chopped pistachio or other nuts to extend in points on top of cake.

This cake is easily made and adds a distinctive touch to any St. Patrick's Day party menu.

SHAMROCK BISCUITS

2 cups flour
4 teaspoons baking powder
½ teaspoon salt
2 tablespoons shortening
½ cup grated cheese
1 egg yolk
2/3 cup milk

Mix and sift flour, baking powder and salt. Cut in shortening with knife or rub in with finger tips. Add grated cheese and mix well. Beat egg yolk and add to milk, then add gradually to flour mixture to make soft dough. Roll out on slightly floured board. Pinch off dough and shape into small balls of uniform size. Put three balls together in greased muffin tins. Bake in hot oven (400° F.) 20 minutes or until brown. Serve hot.

EASTER ENTERTAINING

AN APPROPRIATE and unique way to end Lent and at the same time to entertain a few friends informally is with an Easter Monday Breakfast (served at twelve o'clock) ; and an Easter Monday Luncheon is a happy way to launch the Spring social season.

Spring flowers and bunnies decorate the Easter table.

Easter Breakfast Menus

Orange Juice
Shirred Eggs and Baked Ham
French Pancakes*
Coffee

Preserved Figs
Oatmeal with Cream
Oriental Eggs* Southern Spoon Bread*
Coffee

Easter Monday Luncheon

Shrimp Cocktail
Braised Lamb Chops with Chicken Livers
Asparagus Hollandaise on Toast — Broiled Mushrooms
Cream Scones — Celery
Pineapple-Cream Cheese Salad French Dressing
Strawberry Meringue Glacé
Coffee
Mints

Recipes

FRENCH PANCAKES

1½ cups flour
1 cup milk
2 eggs
¼ teaspoon salt
1 tablespoon melted butter
Currant jelly
Confectioner's sugar

Mix flour and milk together until free from lumps. Add beaten egg yolks, salt and melted butter. Fold in stiffly beaten egg whites. Pour a little of the batter onto a hot greased griddle. Brown on both sides. Put a spoonful of currant jelly on each pancake and roll up. Sprinkle with confectioner's sugar. Serve immediately.

ORIENTAL EGGS

Sauté large slices of rather thick tomato and thin slices of ham in a little butter or other fat. Arrange a slice of tomato on a slice of ham, then put a poached egg on top. Sprinkle with a little chopped parsley and salt and serve immediately.

SOUTHERN SPOON BREAD

½ cup corn meal
1 cup boiling water
¾ teaspoon salt
1½ tablespoons sugar
1 egg
½ teaspoon soda
1 cup buttermilk
1½ tablespoons melted shortening

Put corn meal into a bowl and pour boiling water over it. Let stand until cool. Add salt, sugar and beaten egg. Dissolve soda in buttermilk and add to corn meal. Add melted shortening and mix well. Pour into a deep, greased baking-dish and bake in hot oven (375° F.) 30 to 35 minutes or until brown.

ENGAGEMENT PARTIES

NOW comes the happy time of year when engagements become epidemic and every hostess wants to entertain her about-to-be-married friends and their attendants in a way not too formal. Again luncheons seem the happy solution, with the table looking its prettiest.

Luncheon Menus

Chicken Bouillon with Croutons
Creamed Crabmeat in Timbale Cases
Creole Sandwiches*
Fresh Strawberry Bombe*
Cake holding Favors
Rose Petal Candies Salted Nuts
Coffee

Lobster Salad with Mayonnaise*
Olive-and-Almond Sandwiches (heart-shaped)
Loganberry Ice
Yellow Mints Coconut Cake
Coffee

Recipes

CREOLE SANDWICHES

Mix 1 cream cheese with ¾ cup pimiento cut in small pieces, 1 tablespoon chopped parsley, 1 tablespoon chopped pickle, ⅛ teaspoon salt and a few grains pepper. Moisten with mayonnaise dressing and mix well. Spread between slices of buttered white and brown bread. Cut in heart shapes.

FRESH STRAWBERRY BOMBE

Wash, hull and drain 1 quart strawberries. Crush them and add 1 cup sugar, 2 tablespoons lemon juice and 1 cup water. Let stand 1 hour. Strain through a fine sieve. Pour into a loaf-shaped covered mold. Mix ½ cup confectioner's sugar, few grains salt, ½ teaspoon vanilla with 1 cup cream and beat until rather stiff. Pack carefully on top of the strawberry mixture in the mold. Put a piece of waxed paper over the mold and adjust the cover on tight. Pack right side

up in 2 parts ice and 1 part rock salt for four hours. Unmold, slice and serve garnished with a few unhulled strawberries.

LOBSTER SALAD WITH MAYONNAISE

4 cups cooked lobster
1 cup celery, cut in small pieces
½ teaspoon salt
⅛ teaspoon paprika

Cut lobster in small pieces and mix with celery. Add salt and paprika. Marinate in French Dressing and chill thoroughly. Arrange lobster on individual salad plates on beds of lettuce. Garnish with a rose of mayonnaise, put through a pastry tube, with capers and thin sections of lemon.

SHOWERS FOR THE BRIDE

ANOTHER delightful way to entertain the girl who is about to be married is with a luncheon shower or an afternoon shower.

Menus for a Shower

Hors d'oeuvres
Creamed Sweetbreads in Patty Shells
Orange Biscuits* Birds' Nests*
Heart Molds of Tomato Jelly
Vanilla Ice Cream in Fancy Shapes
Hearts' Delights* Macaroons Salted Almonds
Coffee

Sliced Ham Hawaiian
Fried Sweet Potatoes Romain Salad Roquefort Dressing
Chocolate Ice Box Cake
Candied Rose Leaves Salted Almonds
Coffee

Stuffed Tomato Salad
Assorted Sandwiches
Heart Molds of Pineapple Ice Cream, Crushed Strawberries
Heart Cookies iced with pale lemon icing
Salted Nuts Bonbons
Coffee

Stuffed Celery Olives
Jellied Chicken Salad with Mayonnaise
Buttered Rolls
Caramel Ice Cream
Lady Baltimore Cake Candied Orange and Lemon Peel
Coffee

Recipes

ORANGE BISCUITS

3 cups flour
7 teaspoons baking powder
1 teaspoon salt
1 teaspoon orange rind
½ cup shortening
1 cup milk
Loaf sugar
Juice of 1 orange

Mix and sift flour, baking powder and salt together. Add the grated orange rind. Cut the shortening in with a knife or rub in with the finger tips. Add enough milk to make a soft dough. Roll out on a slightly floured board to ½-inch thickness. Cut with heart-shaped cutter. Dip pieces of loaf sugar in the orange juice. Press one into top of each biscuit. Bake on a greased pan in a quick oven (450° F.) 10 minutes or until biscuits are a light brown.

BIRDS' NESTS

Put hot, well-seasoned mashed potatoes into pastry bag. Force mixture through a rose tube onto a greased baking pan to form circles 1½ inches in diameter. Brown in quick oven (400° F.) 5 to 8 minutes. Remove to individual serving plates and fill center of nest with buttered peas. Serve immediately.

HEARTS' DELIGHTS

2 cakes cream cheese
½ pound sweet butter
2 cups flour
Guava jelly
¾ cup chopped pecans

Cream together cheese and butter and work in flour with the finger-tips. Chill thoroughly. Roll out thin on a slightly floured board. Spread with jelly and sprinkle with nuts. Roll like a jelly roll. Cut in ½-inch pieces. Place cut side down on a greased pan. Bake in a hot oven (400° F.) 10 minutes or until they are brown.

ON THE WEDDING DAY

USUALLY on this day of days the bride's family entertains more or less formally with a Wedding Breakfast, which is generally served at noon; or, if the wedding takes place later in the day, a Wedding Supper or Reception is the correct form of entertaining. Buffet Service is the most practical way of managing large numbers of people at either a Supper or Reception, when the men see that the women guests are served and no one sits at table.

A Wedding Breakfast is a sit-down affair and unless one can afford a caterer, it is usually confined to the wedding-party and a few intimate friends.

For either service the table should look as beautiful as possible with gleaming china and silver, fresh flowers and ferns or smilax.

Menus for Wedding Breakfast

Bouillon Crisp Crackers
Curled Celery Radishes
Lobster Cutlets (heart-shaped)*
Strawberry Sherbet
New Peas Baking Powder Biscuits
Salted Nuts Wedding Cake Assorted Bonbons
Coffee

Fruit Cocktail
Stuffed Celery Ripe Olives
Chicken-and-Mushroom Patties*
Parker House Rolls Lattice Potatoes
Gelatine Asparagus Salad with Mayonnaise
Peanut Brittle Ice Cream*
Assorted Mints Bride's Cake* Salted Nuts
Coffee

Wedding Supper or Reception Menus

Chicken Salad
Olives Buttered Finger-Rolls Sweet Pickles
Stuffed Eggs in Gelatine Mayonnaise*
Heart Molds of Orange Ice Cream
Fancy Iced Cakes Lemon Mints
Coffee Ginger Ale Punch

Crab Meat à la King
Cream Cheese and Chopped Celery Sandwiches
Bread-and-Butter Sandwiches
Vanilla Ice Cream with Whole Strawberries
Wedding Cake (fruit) Salted Nuts
Coffee

Recipes

LOBSTER CUTLETS (heart-shaped)

2 tablespoons butter
¼ cup flour
½ teaspoon salt
⅛ teaspoon paprika
1 cup milk
2 eggs
1 teaspoon lemon juice
2 cups lobster meat, chopped
1 tablespoon water
1 cup stale bread crumbs

Melt butter, add flour and seasonings and stir until well blended. Add milk gradually, stirring constantly until very thick. Remove from fire, add one egg (slightly beaten), lemon juice and lobster meat. Spread on a platter to cool. When very cold, form into heart-shaped cutlets. Beat other egg and add tablespoon water. Dip cutlets in egg, then in bread crumbs and fry in deep, hot fat until a delicate brown. Drain on unglazed paper and keep hot until ready to serve. Garnish with small lobster claws and parsley.

If desired, crabmeat, salmon, tunafish or shrimp may be used in place of lobster.

CHICKEN and MUSHROOM PATTIES

2 tablespoons butter, or chicken fat
2 tablespoons flour
1 cup chicken stock or milk
½ teaspoon salt
¼ teaspoon paprika
¼ cup cream
1 cup chicken, cut in pieces
½ cup mushrooms, sautéd
3 tablespoons pimiento, chopped
1 egg yolk

Melt butter, add flour and stir until well blended. Add stock or milk gradually, stirring constantly until mixture thickens. Place over hot water (in double boiler) and season with salt and paprika. (If chicken stock is used less salt will be required.) Add cream, chicken, mushrooms, cut in small pieces, and pimientos. Cover and heat thoroughly. Just before serving, add egg yolk, slightly beaten. Serve in patty shells and garnish with a sprig of parsley and whole mushroom cap, sautéd.

PEANUT BRITTLE ICE CREAM

½ cup peanut brittle
3 pints thin cream
2/3 cup sugar
Few grains salt
1 tablespoon vanilla

Crush peanut brittle very fine. Mix cream, sugar, salt and vanilla together and stir until sugar is dissolved. Freeze, using 8 parts ice and 1 part rock salt, until cream is the consistency of mush. Open can, add peanut brittle and mix well. Freeze until stiff.

BRIDE'S CAKE

½ cup shortening
1¾ cups sugar
1 tablespoon boiling water
3 cups pastry flour
3 teaspoons baking powder
¼ teaspoon salt
¾ cup milk
1 teaspoon vanilla, *or*
¾ teaspoon vanilla and
¼ teaspoon bitter almond
Whites of 5 eggs

Cream shortening, add sugar gradually and mix well. Add boiling water and beat until very light. Sift flour, baking powder and salt together and add alternately with milk to first mixture. Beat thoroughly and add flavoring. Beat egg whites until very stiff and fold lightly into cake mixture. Bake in deep, round cake pan in moderate oven (325° F.) about one hour. When cake is cool, make small slits in bottom and insert a thimble, a button, a ring and a coin, wrapped in waxed paper. Frost and decorate with white icing, using pastry bag and fancy tubes.

STUFFED EGGS WITH GELATINE MAYONNAISE

1 teaspoon gelatine
4 teaspoons water
1 cup mayonnaise dressing
6 hard-cooked eggs
2 tablespoons chopped cold ham
1 teaspoon chopped sweet pickle
⅛ teaspoon salt
Vinegar

Soak gelatine in water 5 minutes. Dissolve over hot water and mix with mayonnaise dressing. Cut eggs in halves lengthwise and remove the yolks. Mash the egg yolks and mix with the ham, pickle, salt and moisten with a little vinegar. Fill egg whites with this mixture. Cover top of each egg smoothly with the dressing. Chill thoroughly. Serve on a bed of crisp lettuce leaves and garnish with asparagus tips.

THE WEDDING CAKE

THE wedding cake, which is always a rich fruit-cake, should be made at least a month in advance. You can bake it in square pans to be cut in pieces and put in small white boxes or you can bake it in a large pan and frost it to grace the center of the table.

If you have never used ornamental frosting, it would be wise to experiment with the various pastry tubes on a piece of white paper, making different designs, so you will make no mistake on the cake.

Fill the pastry bag only two-thirds full of frosting, and twist the top so the frosting cannot come out. The bag should be held in the right hand and guided with the left. Always squeeze it at the top.

Before putting the decorations on cake, decide just what you want and draw a plan on a piece of paper the size of your cake so the decorations will be symmetrical and evenly placed. Toothpicks can be stuck in the cake where the decorations are to go, as they can be easily pulled out and leave no mark.

A little fluting is generally made around the bottom of the cake, next to the board. For this, use the tube which has little teeth on one side and is plain on the other. Hold it so the plain side is next to the cake. Make the fluting by folding the frosting in little loops around the bottom. After the cake is frosted, allow 24 hours for it to harden, keeping it in a cool place.

Any one of the following frosting recipes may be used as a foundation frosting, but only the "ornamental frosting" should be used for the decorating.

The fruit may be prepared the day before the cake is made. Raisins should be seeded and cut in pieces. Currants must be washed. Look them over carefully and remove any stems. Almonds may be blanched by putting them in a bowl of water which has just stopped boiling. Let them stand 2 minutes, then drain off water and put them in cold water. The outside skins will then rub off easily. Dry almonds and shred lengthwise. Slice citron very thin in two-inch pieces.

WEDDING CAKE

1 pound butter
1 pound light brown sugar
1 pound flour
1 teaspoon mace
2 teaspoons cinnamon
1 teaspoon soda
3 pounds currants
1 pound citron, sliced thin
2 pounds raisins, seeded and chopped
½ pound almonds, blanched and shredded
9 eggs
¼ cup milk

Cream butter and add sugar, sifted to remove lumps. Beat mixture. Sift flour with spices and soda. Mix fruit and nuts with flour. Separate eggs and beat yolks until lemon colored. Beat whites stiff. Combine sugar mixture and fruit mixture, add yolks of eggs and milk. Fold in egg whites, then mix well.

Line pans with two layers of paper, the first one of manilla paper and the one next to the cake of waxed paper. Fill pans three-quarters full, leaving no air spaces.

Two round pans of graduated size might be used. The smaller one is placed on top and then the cake is frosted and decorated. This makes an unusually decorative wedding cake.

Cover tops of pans with a layer of waxed paper and a layer of manilla paper, then with cheesecloth. Steam six hours. Remove at once from pans, but do not remove paper from cake. Let stand over night. If cake is just damp next day, wrap in waxed paper without removing papers and put away in an air-tight tin to ripen. If cake feels wet, place loaves in warm oven with the door open and let them dry until they feel just damp. The unfrosted cake should be cut with a very sharp knife and wrapped in waxed paper for wedding boxes a week before the wedding. If a large cake is made, it should be frosted the day before.

Have cake cold or nearly so. Place it on flat surface on waxed paper. Pour frosting back and forth to cover center of cake, or around and around in center, if it is a round cake. Spread frosting toward sides of cake with a spoon and let it run down over sides. When top of cake is frosted and perfectly smooth, cover sides, using a spatula or silver knife. Wetting the spatula in boiling water will make sides smooth. Allow frosting to become firm before putting on decorations.

FOUNDATION FROSTING

½ cup water
2 egg whites
1½ teaspoons vanilla
2½ cups sugar
½ cup light corn sirup

Cook sugar, corn sirup and water together stirring until sugar is dissolved. Continue to cook without stirring until sirup spins a thread (about 242° F.). Beat egg whites stiff and pour sirup into them slowly, beating constantly. Beat frosting until it will hold its shape, adding vanilla while beating. Use frosting to cover top and sides of cake. If it becomes stiff, add a very small amount of boiling water.

UNCOOKED ORNAMENTAL FROSTING

1 pound confectioners' sugar
½ teaspoon cream of tartar
3 egg whites
Vanilla or other flavoring

Sift sugar until all lumps are removed. Then sift again with cream of tartar. Add unbeaten egg whites and beat or mix until it holds its shape, adding flavoring. Cover bowl with damp cloth and use only a little at a time in pastry tube or decorator.

COOKED ORNAMENTAL FROSTING

1½ cups granulated sugar
½ cup boiling water
2 egg whites
½ cup lemon juice

Boil sugar and water until it spins a thread. Pour slowly over stiffly beaten egg whites. Beat well, then add lemon juice and beat 3 minutes longer. Cook over hot water until it holds its shape, stirring constantly. Remove and beat until cold. Add vanilla. Use as directed above.

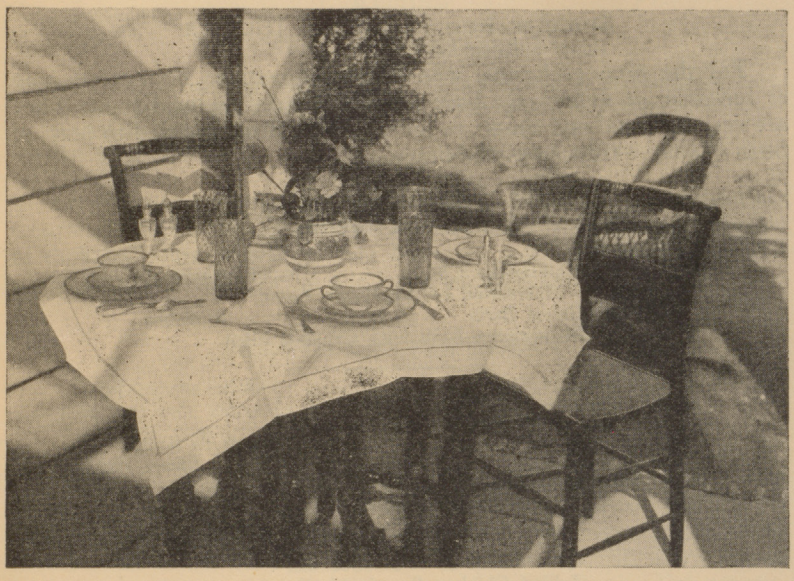
ENTERTAINING IN HOT WEATHER

IN SUMMER the homemaker wants to entertain with as little effort as possible. A Porch Breakfast at which she serves light foods is the easiest, most comfortable way to be hospitable on a hot day. With a chafing-dish and an electric percolator most of the cooking can be done on the table, and other delicious dishes may be partially prepared the day before and chilled in the refrigerator.

Menus for Porch Breakfasts

Iced Canteloupe
Puffed Rice with Cream
Crisp Bacon
Waffles with Maple Sirup
Coffee

Blackberries in Shredded Wheat Baskets
Marmalade
Popovers
Puffy Omelet
Coffee



Luncheon and Tea served on the Porch.

Suggestions for Cool Drinks

Another solution to the problem of how to be hospitable though hot is to keep on hand easily made cookies or cake, and in the ice-box, the "makings" of refreshing cold drinks, such as bottled fruit juices, ginger ale, sugar sirup (made by boiling together equal quantities of sugar and water for 10 minutes and bottling hot). Below are some suggestions for made-in-a-moment beverages:

1. Mix cider with ⅛ as much grape juice and ½ as much carbonated water.
2. Crush strawberries, measure and add ½ as much water and ¼ as much confectioner's sugar. Mix well, strain and squeeze out juice. To each cup of juice add 1 tablespoon lemon juice.
3. Mix equal quantities pineapple juice, orange juice and grape juice and for every cup of juice add 1½ cups water. Sweeten to taste with sugar sirup.

Summer Luncheons and Dinners

For the summer hostess who wants suggestions for entertaining at luncheon or dinner, we have planned the following menus. They are very informal and simple to serve and the time neeeded to prepare them has been reduced to the minimum.

Luncheon Menus

Cream-of-Spinach Soup Crisp Crackers
Macedoine of Vegetable Salad*
Parker House Rolls Radishes
Watermelon Balls with Crushed Mint

Fresh Fruit Cocktail
Ham or Chicken Mousse*
Potato Chips New Carrots in Butter
Berry Muffins Sweet Pickles
Raspberry Ice Sugar Cookies
Hot or Iced Coffee

Clam or Fruit Cocktail
Jellied Chicken Soup with Crackers
Molded Salmon with Cucumber Sauce, or
Fresh Boiled Salmon with New Peas
Potato Chips Brown Bread Sandwiches
Cherry Tarts with Whipped Cream
Coffee or Tea

An Afternoon Tea Menu

Iced Mochalate* Iced Tea
Orange Cream Sandwiches
Tea Crackers Peppermint Wafers
Sponge Cakes

Dinner Menu

Crab Meat Cocktail
Crown Roast of Spring Lamb with Mint Sauce
Parsley Potato Balls Asparagus
Hard Rolls
Watercress, Radish and Cucumber Salad
Pineapple Sherbet*
Salted Nuts Coffee Meringues

MACEDOINE OF VEGETABLE SALAD

1 small cooked cauliflower
1 cup cooked or canned peas
1 cup cooked carrots, cut in cubes
1 green pepper, chopped
1 cup cooked or canned string beans
1 cup cooked or canned beets, cut in cubes
1 cup cooked or canned lima beans

Separate cauliflower into small pieces. Marinate each vegetable separately in French Dressing. Chill thoroughly. Arrange a portion of each vegetable on crisp lettuce leaves on individual plates. Sprinkle with chopped pepper. Serve with mayonnaise dressing.

HAM OR CHICKEN MOUSSE

1 tablespoon gelatine
¼ cup cold water or chicken stock
2½ cups chopped ham or chicken
¼ teaspoon salt
⅛ teaspoon paprika
¾ cup cream

Soak gelatine in cold water or stock five minutes and dissolve over boiling water. Mix meat, salt and paprika with dissolved gelatine. (If ham is used, no salt is required.) Fold in stiffly beaten cream. Pour into a mold which has been dipped in cold water. Chill. Turn out on bed of crisp lettuce and garnish with pimiento. Serve with mayonnaise dressing.

JELLIED CHICKEN SOUP

1 quart chicken stock
2 tablespoons gelatine
Salt
Pepper

Soak gelatine in ½ cup cold stock 5 minutes. Heat balance of stock and pour over gelatine. Stir until dissolved. Cool and season well with salt and pepper. Pour into shallow pans to depth of ½ inch. Set in cool place to become firm. Cut in cubes and pile lightly in bouillon cups. If fresh chicken stock is not available, chicken bouillon cubes dissolved in hot water or canned chicken soup may be used.

CUCUMBER SAUCE

1 cup stiff mayonnaise
½ cup finely chopped cucumber
2 tablespoons minced celery
2 tablespoons minced green pepper
1 teaspoon minced onion

Add to mayonnaise the cucumber well-drained, green pepper, celery and onion and mix well. Serve with cold or hot salmon or other fish. This makes a delicious dressing, too, to use on a plain lettuce salad to which it adds piquancy.

ICED MOCHALATE

¾ cup rich cocoa
¼ cup strong coffee
¼ teaspoon vanilla

Combine cocoa and coffee while hot. Chill, add vanilla and serve with cracked ice and sugar to taste. Whipped cream may be added, if desired.

ORANGE CREAM FILLING

Mash a square of cream cheese with a fork, season with salt and paprika and add 1 tablespoon grated orange peel and orange juice to make of spreading consistency.

PINEAPPLE SHERBET

1 tablespoon gelatine
2 tablespoons cold water
1 cup sugar
4 cups water
Juice of 3 lemons
2 cups grated pineapple

Soak gelatine in cold water. Boil sugar and 2 cups water together 5 minutes. Add lemon juice and pineapple, then gelatine and remaining water. Cool and freeze, using 8 parts ice and 1 part rock salt. Serve in sherbet glasses garnished with candied pineapple and cherries.

Salad Suggestions

Although salads have come to be regarded as a necessary part of the every-day diet, they have lost none of their popularity as a party feature. Nothing is more delicious or tempting than a dainty salad attractively served. Cool, crisp greens and fresh fruit or vegetables served with mayonnaise or piquant French dressing are always pleasing to the eye and stimulating to the appetite. These lighter salads usually accompany a hearty meal. The more substantial salads of meat, fish and vegetables and the molded salads often form the main course of a luncheon or supper menu; with some such accompaniment

as crackers, cheese wafers or pastry and a hot or cold drink, they will suffice for an afternoon or evening party. Here are some suggestions for salads to serve for Sunday night supper, a Summer luncheon, or whatever salad is to be the main course.

1. Mix diced cold cooked chicken and ½ as much chopped celery, small sections of tomato, and moisten with mayonnaise dressing.
2. Mix equal parts of shrimp and pineapple cut in small pieces. Moisten with mayonnaise dressing.
3. Mix diced cold cooked chicken with an equal quantity of mixed cooked vegetables such as peas, carrots and string beans. Moisten with mayonnaise dressing.
4. Large cooked prunes stuffed with cream cheese, sections of orange, lettuce hearts, moistened with French dressing and dressed with mayonnaise.
5. Cooked beets and hard boiled eggs, diced and marinated in French and mayonnaise dressing, served on crisp lettuce leaves.
6. An unusual and delicious dressing for salads is horseradish mayonnaise, made by adding 3 tablespoons of freshly grated or bottled horseradish to two cups mayonnaise. This is a delicious accompaniment to chicken, tunafish or vegetable salad.

Picnics de Luxe

There is no more delightful way of entertaining summer visitors than with a picnic. Everything can be prepared ahead of time and carried to a cool spot; or, if you are planning an automobile trip with luncheon at the end of it, there is almost no limit to what you can take along. The ice cream freezer can go with you. Here are some menus which call for no paraphernalia except the vacuum bottle.

Picnic Menus

Cold Fried Chicken
Potato Salad
Cream-Cheese-and-Olive Sandwiches
Cucumber Relish
Fresh Fruit Drop Cakes
Iced Lemonade

Minced Ham, Celery and Mayonnaise Sandwiches
Cheese Sandwiches
Sweet Pickles Deviled Eggs Olives
Potato Chips
Orange Layer Cake*
Iced Coffee

Salmon, Gherkin and Celery Salad
Olives Buttered Rolls
Quick Raisin Gingerbread* Ripe Pears or Apples
Coffee (in vacuum bottle)

Beefsteak to Broil Graham Biscuits
Mustard Pickles Fresh Radishes
Fruit Turnovers Nuts Ginger Ale

Recipes

ORANGE LAYER-CAKE

2/3 cup shortening
1 1/3 cups sugar
3 eggs
3 cups flour
3 teaspoons baking powder
½ teaspoon salt
¾ cup orange juice
¼ cup water

Cream shortening and sugar together. Add well-beaten eggs and mix well. Mix and sift flour, baking powder and salt and add alternately with the combined orange juice and water to the first mixture. Beat thoroughly. Pour into 3 greased layer-cake pans and bake in a hot oven (400° F.) 20 to 25 minutes. Cool. Spread orange icing and decorate with orange sections.

QUICK RAISIN GINGERBREAD

2¼ cups flour
½ teaspoon salt
¾ teaspoon soda
1 teaspoon ginger
¼ teaspoon clove
½ teaspoon cinnamon
½ cup seeded raisins
1 cup molasses
½ cup boiling water
1/3 cup melted shortening

Sift together flour, salt, soda and spices. Mix with raisins. Mix together molasses and hot water and add to flour mixture. Beat well. Add melted shortening last. Bake in square pan in moderate oven (350° to 360° F.) about 25 minutes.

For Beach or Campfire Parties

If, instead of going on a picnic, you prefer to wait until late afternoon, then build a fire on the beach or by the roadside and cook clams or broil bacon or "hot dogs." Here are some menus:

Menu for a Beach Party

Steamed Clams
Minced Ham and Pickle Sandwiches
Roasted Corn Bread-and-Butter Sandwiches
Cookies Lemon Sticks in Oranges*
Coffee

Menu for Campfire Supper

Scrambled Eggs and Sausages
Roasted Potatoes Rolls
Whole Tomatoes
Lemon Tarts
Coffee

Sausages in Split Rolls with Mustard
(Toasted over coals in a corn popper) or
Grilled Clams*
Pickles Buttered Rolls
Toasted Marshmallows on Crackers,
or Doughnuts
Dates Raisins Hot Coffee

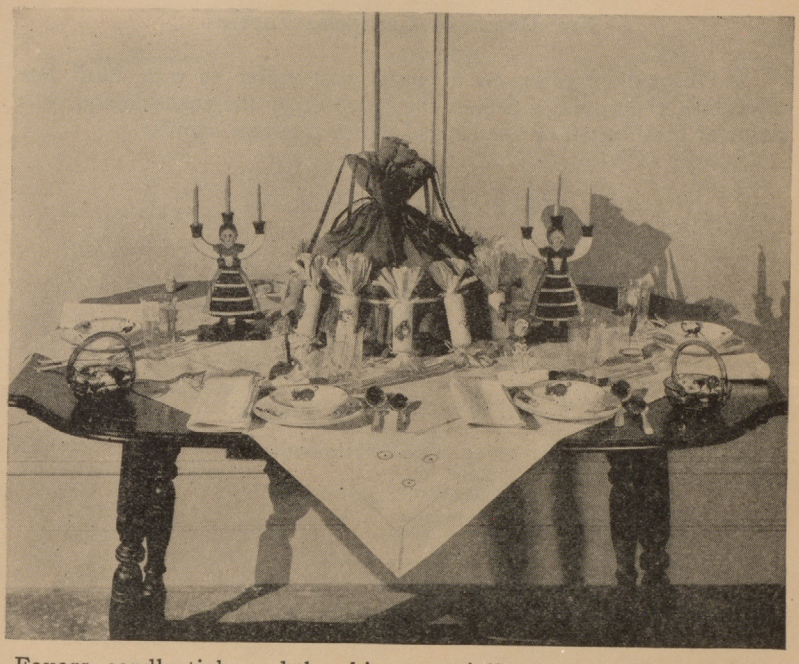
Recipes

LEMON STICKS IN ORANGES

Roll the orange between the hands so as to soften it. Cut a small, deep hole in the top with a sharp pointed knife and put a lemon stick in it. The juice can be sucked up through the candy.

GRILLED CLAMS

Wash clams and remove necks. Wrap each clam in a thin slice of bacon and fasten with toothpick. Place in hot frying pan or in corn popper and grill over fire.



Favors, candlesticks and the china especially chosen for the children

CHILDREN'S PARTIES

WHEN summer is almost at an end, the children should have, before they go back to school, a gay afternoon party with plenty of fun and games and simple food. Below are some menus which will be just the thing for such a party or for a birthday party at any time,

Party Menus

Minced Chicken Sandwiches (cut in shape of chicken)
Date-and-Marshmallow Sandwiches on Nut Bread
Cocoa with Whipped Cream
Ice Cream Sponge Cup Cakes

Fruit Bouquet in Orange Baskets*
Assorted Sweet Crackers Salted Nuts
Orangeade
Ice Cream in Fancy Shapes
Birthday Cake

(For very small children)
Jelly Sandwiches Cut in Fancy Shapes
Spanish Cream
Animal Crackers Dipped in Sweet Chocolate*
Vanilla Milk Shake

FRUIT BOUQUET IN ORANGE BASKETS

6 oranges
1 cup grapes
1 cup pineapple, diced
2 bananas, sliced
1 cup apple, cut in cubes
½ cup confectioner's sugar

Cut two pieces from each orange, leaving a strip between to make handle of basket. Remove pulp from orange and reserve 1 cup of it. Peel grapes, cut in halves and remove seeds. Mix grapes, orange pulp, pineapple, banana and apple. Add confectioner's sugar and mix well. Fill orange baskets with fruit mixture and top with a spoonful of whipped cream. Garnish handles of baskets with small real or artificial flowers

ANIMAL CRACKERS DIPPED IN SWEET CHOCOLATE

Melt sweet chocolate over boiling water. Put a pin in the back of each animal cracker and dip the front into the melted chocolate. Hold up to let drain. Place, uncoated side down, on waxed paper to dry. These will be welcomed by children of all ages.

AFTERNOON TEAS

WHILE the Autumn social season is getting under way, there come delightful opportunities for entertaining at tea. It may be a formal tea with the dining-table resplendent in the best linen, thinnest china and handsomest silver arranged buffet style; or in contrast, the small tea table and just a group of friends gathered about a cheerful fire to partake of the simplest refreshments of tea and sandwiches while dusk gathers and the lamps are lighted. Here are three delightful menus for teas:

Menus for Teas

Cream Cheese and Chopped Pineapple Sandwiches (Nut Bread*)
Toasted English Muffins* Individual Jelly Rolls*
Bonbons Salted Nuts
Tea and Coffee

Lemon Toast* Orange Toast*
Fruit Juice Cookies* Banbury Tarts*
Russian Tea
Mints

Canapés of Deviled Ham and Chopped Olives
Canapés of Sardine and Hard-cooked Egg
Coconut Date Strips* Baby Cream Puffs*
Candied Orange and Lemon Peel Salted Nuts
Coffee and Tea

Recipes

NUT BREAD

2 cups white flour
1 cup graham flour
1 teaspoon salt
5 teaspoons baking powder
1 cup sugar
1 cup nut meats, chopped
1 cup milk
1 egg
2 tablespoons shortening (melted)

Mix flour, salt, baking powder, sugar and nut meats. Add milk gradually, then well-beaten egg and melted shortening. Beat thoroughly and fill bread pans about half full. Allow to stand in pans for twenty minutes, then bake in moderate oven (325° F.) about 45 minutes. For sandwiches, make bread the day before it is to be used.

INDIVIDUAL JELLY ROLLS

Beat 3 egg whites until stiff. Add ½ cup sugar a little at a time, beating constantly. Beat 3 egg yolks until thick and lemon colored and add the egg whites with the vanilla. Fold in the flour and salt. Spread mixture in square pans 8 inches by 8 inches, having the batter ⅛-inch deep. Bake in a quick oven (425° F.) 10 minutes. Turn out onto a damp cloth, remove crusts and spread quickly with softened jelly. Roll. Cover with cloth until cool. Cut jelly roll into two-inch pieces and serve individually.

ENGLISH MUFFINS

1 cake yeast
1 cup lukewarm water
1 cup milk
2 tablespoons sugar
6 cups flour
1 teaspoon salt
4 tablespoons melted shortening

Soften yeast in combined water and milk which has been scalded and cooled. When dissolved, add sugar. Stir in 3 cups flour and beat well. Add remainder of flour, salt and melted shortening and mix thoroughly. Turn out on slightly floured board and knead until dough will not stick to board, using as little flour as possible. Put in a greased bowl and let rise in a warm place until double in bulk. (About 2 hours). Shape into 12 large round biscuits, then roll to ¼-inch thickness with rolling pin, keeping biscuits round. Bake on an ungreased griddle on top of stove about 10 minutes, turning to brown on both sides. When brown, move to cooler part of stove or turn down flame and bake more slowly until done inside. If to be served at once, keep warm in oven until all are baked. If not to be served at once, they may be reheated in oven when wanted. For afternoon tea, split, toast and butter.

LEMON OR ORANGE TOAST

Slice bread ¼-inch thick. Cut slices in rounds or in fancy shapes with a cookie cutter.

Cream together 3 tablespoons butter and 3 tablespoons sugar. Add slowly 1 teaspoon lemon or orange juice and ½ teaspoon grated rind. Toast bread on one side. Spread mixture on other side. Toast may then be placed under flame until butter begins to melt.

FRUIT-JUICE COOKIES

½ cup butter or shortening
1 cup sugar
1 egg
¼ cup lemon juice
¼ cup orange juice
2½ cups flour
4 teaspoons baking powder

Cream together butter or shortening and sugar. Add beaten egg and mix well. Combine orange and lemon juice and all to first mixture alternately with flour which has been sifted with baking powder. Chill and roll out very thin on floured board, adding more flour if necessary. Cut in plain or fancy shapes with cookie cutter. Bake in moderate oven (350° F.) 12 to 15 minutes.

BANBURY TARTS

½ cup chopped raisins
¼ cup chopped dates
¼ cup chopped nuts
¾ cup sugar
1 tablespoon flour
1 egg
Juice and rind ½ lemon
Plain pastry

Mix the raisins, dates and nuts with sugar and flour. Add the beaten egg, lemon juice and grated rind. Roll out plain pastry on slightly floured board to ¼-inch thickness and cut in squares about 3 inches wide, using a pastry jagger or a sharp knife. Put a teaspoon of the mixture on each square, moisten edges with cold water, fold over diagonally and press edges firmly together with the tines of a fork. Bake in a hot oven (400° F.) 15 or 20 minutes or until the pastry is a light brown.

COCONUT DATE STRIPS

Plain pastry
2 tablespoons butter
⅛ teaspoon salt
3 tablespoons brown sug
3 tablespoons coconut
¼ cup chopped dates

Make up a small quantity of plain pastry. Roll out on slightly floured board in rectangular sheet about ¼-inch thick. Spread with softened butter. Mix sugar, coconut and dates and spread over one-half the pastry. Fold over the other half and cut into strips 1 inch wide, making them uniform in length. Bake in a hot oven (400° F.) 10 to 15 minutes.

BABY CREAM PUFFS

2 tablespoons butter
¼ cup hot water
1/3 cup flour
1 egg

Heat butter and water together until mixture boils. Put in flour, all at once, and stir until very thick (about ½ minute).

Remove from fire and cool slightly. Add unbeaten egg and beat until well blended. Drop by teaspoons on slightly greased baking sheet. Bake in hot oven (375° F.) about 10 minutes. When cool make a tiny cut with a knife in side of puff and fill with custard, whipped cream, or anchovy paste. They may be iced with chocolate, vanilla, lemon or strawberry icing.

Garnishes and Flavors for Tea

It is customary nowadays for a hostess who makes a specialty of entertaining at tea, to offer her guests an assortment of flavorings as well as the usual cream or lemon. Hot or cold tea can be delightfully varied in flavor if one of the following garnishes is used in it.

Try one or more of these when you serve tea: a spray of mint, candied orange or lemon peel, candied pineapple, whole cloves, a stick of cinnamon, sliced lemon, orange or lime, crystallized ginger, spice and fruit drops, or rose geranium leaves.

Suggestions for Sandwiches

It isn't always easy to think of dainty and novel sandwich fillings that will be suitable for picnics, teas, lunches and parties. Here are some combinations which are different from those suggested in the menus.

1. Thin rounds of white bread, spread with cream cheese, thin slices of cucumber, mayonnaise on other slice of bread.
2. Graham bread, butter, minced canned lobster seasoned and moistened with Russian dressing.
3. Brown bread, butter, mixed cheese sandwich spread.
4. Nut bread, butter, Neufchatel cheese and marmalade.
5. White bread, butter, chopped tongue, chopped pickle and salad dressing.
6. White bread, butter, equal quantities chopped figs, dates and raisins, moistened with lemon juice.
7. Rye bread, butter, minced sardines moistened with horseradish dressing.
8. White bread, tomato and cucumber chopped fine and mixed with mayonnaise.
9. Graham bread, chopped egg and anchovy or cream cheese and anchovy.
10. There are many prepared sandwich spreads on the market which make delicious sandwiches. A few jars of these on the emergency shelf will come in handy when there are unexpected guests.

BRIDGE PARTIES

IT IS always the burning question to know what refreshments to serve at a bridge party in order to make it different from the last one. For, after all, bridge parties are alike except for the novel touches a hostess may introduce in her decorations or refreshments.

Menus for Bridge Parties

Pear Salad — Cheese Sticks
Chocolate Ice-Box Cake*
Salted Nuts — Mints
Coffee

Fruit Salad with Pineapple Dressing*
Toasted English Muffins
Orange Ice
Assorted Fancy Cakes — Salted Nuts

Cheese Fondu*
Coffee Blanc Mange — Lace Wafers*
Chocolate Thin Mints — Salted Almonds
Tea or Coffee

Crab Meat Salad Sandwich
with Russian Dressing
Pineapple-Marshmallow Ambrosia* — Iced Squares of Cake
Table Raisins — Salted Pecans
Coffee

Recipes

CHOCOLATE ICE-BOX CAKE

½ pound cake sweet chocolate — 3 dozen lady fingers
4 egg yolks — 4 egg whites
½ pint cream, whipped

Melt chocolate over hot water. Cool slightly, add egg yolks one at a time, beating well after addition of each egg. Fold in the stiffly beaten egg whites. Separate lady fingers in halves. Lay them on waxed paper, nine in a row, cover with ½ of the chocolate filling. Place another layer of lady fingers on top, then the remaining choco-

late filling, then another layer of lady fingers. Set in the ice box for several hours. Just before serving, cover with whipped cream.

PINEAPPLE DRESSING

4 tablespoons flour
3 tablespoons sugar
1 cup pineapple juice
2 eggs
1 tablespoon butter
½ pint cream, whipped

Mix flour and sugar together. Add pineapple juice a little at a time to make a smooth paste. Cook in a double boiler until thick, stirring constantly, then pour over beaten eggs and mix well. Return to boiler and heat thoroughly. Add butter. Cool. Just before serving, fold in whipped cream.

LACE WAFERS

2 tablespoons shortening
1 cup sugar
2 eggs
¼ teaspoon salt
1½ cups bread crumbs
2½ teaspoons baking powder
1 teaspoon vanilla
¼ teaspoon almond flavoring
¼ teaspoon nutmeg

Cream shortening and sugar together. Add beaten eggs and mix well. Mix salt, nutmeg, rolled oats and baking powder. Add to the first mixture and mix thoroughly. Add flavoring. Drop by teaspoons on greased pans, two inches apart. Bake in a moderate oven (350° F.) 12 minutes.

CHEESE FONDU

1½ cups bread crumbs
1½ cups milk
2 tablespoons butter
1½ cups cheese (American)
1 egg slightly beaten
1 teaspoon salt
Dash of pepper
8 slices toast

Soak crumbs in milk 10 minutes. In saucepan melt butter, add cheese and stir until melted (about 1 minute), add rest of ingredients, cook 4 minutes, stirring constantly. Serve on toast.

PINEAPPLE-MARSHMALLOW AMBROSIA

¼ lb. Marshmallows
1 Cup Cream, whipped
1½ Cups Shredded Pineapple

Cut each marshmallow (with scissors) into quarters, mix with pineapple, chill. Just before serving garnish with whipped cream.

A Black Cat table for Halloween

HALLOWEEN PARTIES

HALLOWEEN belongs to the young people almost as much as Christmas does. But often the older folk unbend and indulge in games and late suppers. Here are three party menus:

Oyster Patties
Tomato-Jelly-and-Chopped-Celery Salad
Halloween Sandwiches* Pickles
Pumpkin Tarts Cheese
Candied Lady Apples on Sticks
Coffee

Frankfurters in Finger-Rolls
Waldorf Salad in Red Apples
Brown-Bread-and-Butter Sandwiches
Ice Cream Sandwiches*
Candied Orange Peel
Cider

Golden Buck Rarebit
Jellied Orange Salad Olives
Orange Ice Cream with Chocolate Sauce
Ginger Cookies with Orange Icing
Orange Mints Coffee Salted Almonds

Recipe

HALLOWE'EN SANDWICHES

Cut white bread in very thin slices and cut slices in circles with round cutter. Cream 2 tablespoons butter with ½ cup snappy cheese and a little salt and paprika. Spread this mixture on one round. Over this, spread jelly. The other circle should be cut out to resemble features, a triangle for the nose, a half moon for the mouth and small circles for the eyes. Place on the round, spread with cheese and jelly, and press firmly together.

ICE CREAM SANDWICHES

These may be made with a slice of orange ice cream placed between two slices of devil's food cake which is iced with orange frosting.

THE THANKSGIVING DINNER

THANKSGIVING is the day when everyone likes the old-fashioned hospitality best. The family is usually a big one on Thanksgiving, for the young ones are home from school and college; grandfather and grandmother are guests—when they aren't the hosts!—and there may be a few uncles and aunts and cousins. There should be a spirit of good cheer, a feast-day table, and a hostess who hasn't tired herself out getting the dinner. Here is a real Thanksgiving Dinner Menu, which is not difficult to prepare or to serve:

Thanksgiving Menu

Celery Fruit Cup Olives
Roast Turkey Oyster Stuffing
Potatoes on the Half Shell Fluffy Yellow Turnip*
Currant Jelly Sweet Pickles
Shredded-Cabbage-and-Celery Salad with Parisian Dressing*
Cranberry and Raisin Pie Cheese
Nuts Hard Candies
Coffee

Julienne Soup
Roast Turkey with Dressing
Whipped Potatoes and Turnips* Ragout of Asparagus
Celery Salad with Egg and Olive Dressing Pickled Beets
Pumpkin Pie with Cheese
Nuts Mints
Coffee

Recipes

FLUFFY YELLOW TURNIPS

2 tablespoons shortening
½ tablespoon chopped onion
4 cups yellow turnip, mashed
½ teaspoon salt
1½ tablespoons sugar
⅛ teaspoon pepper
⅛ teaspoon paprika
2 egg yolks
2 egg whites

Melt shortening, add onion and fry until a delicate brown. Add turnip, salt, sugar, pepper and paprika and mix well. Add beaten egg yolks. Fold in stiffly beaten egg whites. Put in greased baking dish. Bake in hot oven (375° F.) 20 to 25 minutes. Leftover turnip can be used in this recipe.

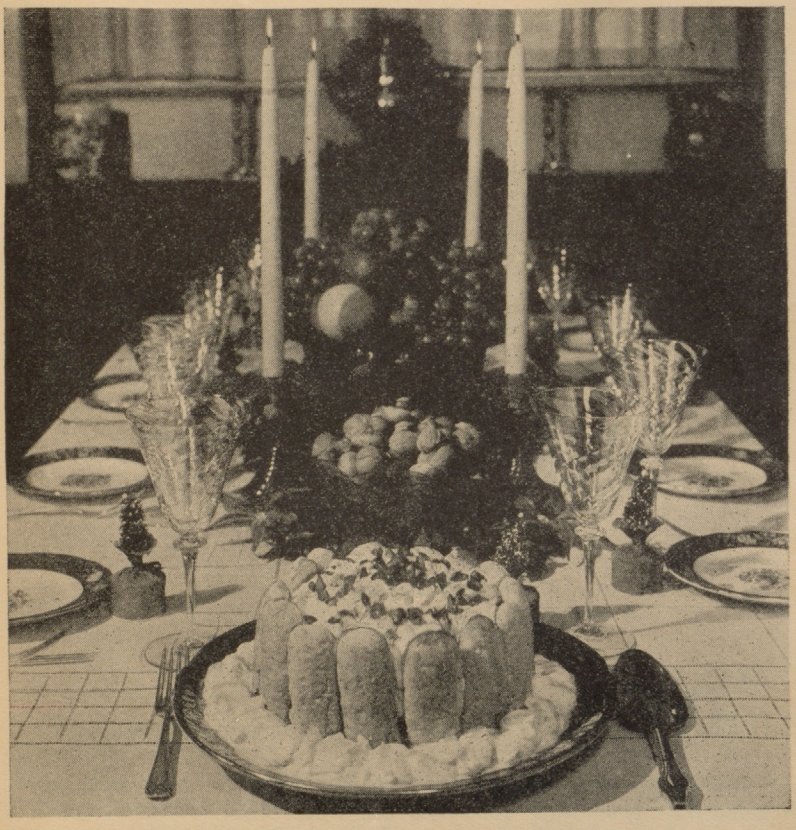
PARISIAN DRESSING

To 1 cup of French Dressing add 1 tablespoon chopped onion, 1 tablespoon chopped parsley, 3 tablespoons chopped pimiento and 1 tablespoon chopped green pepper. Mix well. Pour over shredded cabbage and celery just before serving.

JULIENNE SOUP

2 tablespoons butter or shortening
1 cup celery, cut in 1-inch shreds
2 medium-sized onions, cut in strips lengthwise
1 cup carrots, cut in 1-inch shreds
½ cup shredded cabbage
3 tablespoons minced parsley
1 tablespoon sugar
1 quart meat stock

Melt butter or shortening. Add all vegetables, cut in Julienne strips, except cabbage and parsley, and cook slowly until slightly brown, stirring often. Add sugar, cabbage and parsley and cold meat stock to vegetables. Simmer 1 hour. If stock is unseasoned, add salt and pepper. If desired, other vegetables such as cooked peas or finely cut string beans may be added.



CHRISTMAS ENTERTAINING

CHRISTMAS is the high-feast of the year. Home seems to mean more at this season, and the Christmas dinner should linger in the minds of every member of the family as the very best party of all. At this time, though, as at every other meal when there is the temptation to be bountiful with food and lavish with service, the hostess should remember that her serene, untroubled presence at the dinner-table means more to her guests than an elaborate menu or service. Here are two menus for old-and-yet-new-fashioned Christmas dinners, planned for the hostess as well as the guests:

Dinner Menus

Clear Consommé
Celery Watermelon Rind Pickle
Roast Turkey—Chestnut Stuffing
Cranberry Jelly Unique* Glazed Onions*
Mashed Potatoes Hubbard Squash
Hearts of Lettuce Salad with French Dressing
Mince Pie Burnt Almond Ice Cream*
Nuts and Raisins Bonbons
Coffee

Beef Bouillon, Toasted Bread Sticks
Fillet of Sole, Tartare Sauce
Pickled Beets Mustard Pickle
Roast Chicken—Nut Stuffing
Baked Dumplings
Escalloped Celery String Beans
Apple-and-Raisin Salad, Fruit-Salad Dressing
Steamed Fig Pudding Chocolate Mousse
Stuffed Dates Sweet Pastries
Coffee

Recipes

BURNT ALMOND ICE CREAM

¼ cup sugar
2 tablespoons flour
3 egg yolks
1 pint scalded milk
1 cup caramel sirup
⅛ teaspoon salt
1 quart cream
1½ cups brown almonds (chopped)

Mix sugar and flour, add beaten egg yolks and mix well. Add scalded milk gradually. Cook over hot water until mixture coats the spoon. Add caramel sirup, stir until thoroughly blended and strain. Add salt and cream. Cool. Freeze, using 8 parts ice and 1 part rock salt, until it is the consistency of mush. Add the nuts and mix well. Freeze until stiff.

Note: To make caramel sirup, melt 1 cup granulated sugar in an iron pan over a slow fire, stirring constantly. Add 1 cup water slowly, stirring until free from lumps. Cook 2 minutes. Cool.

To brown almonds, blanch in boiling water and remove skins. Spread in pan and put in a hot oven (375° F.). Stir frequently to brown evenly.

CRANBERRY JELLY UNIQUE

4 cups cranberries 2 cups sugar
1 cup water

Put cranberries, sugar and water in saucepan, cover and cook until cranberries burst open. Press through fine sieve. Pour into a shallow pan to ½-inch depth. Chill. When firm, cut with fancy cooky cutters.

GLAZED ONIONS

Peel small onions and cook in boiling water 10 minutes. Drain and put into a baking-dish. Add enough highly seasoned stock to cover bottom of pan. Sprinkle with sugar. Bake in a hot oven (375° F.) 15 to 20 minutes or until onions are tender.

FOR THE CHRISTMAS DANCE

Buffet Supper Menu

Cold Sliced Turkey or Fresh Ham
Candied Cranberries
Creamed Mushrooms with
Green Peppers and Pimientos*
Hot Finger Rolls Stuffed Olives
Open Sandwiches*
Pistachio Ice Cream Coffee
Fancy Cakes

Young people at high school or college will thoroughly approve of the idea of a dance, and if you have never given one you will be surprised to find how easily it is done. With a radio, phonograph or mechanical piano to furnish the music, and with two fair-sized rooms from which the furniture has been removed, a mother is justified in sending out invitations to fifteen or twenty couples. A buffet supper—a menu for it is suggested above—is served at eleven o'clock. But just sandwiches, punch, coffee and ice cream will be acceptable. This makes delicious sandwiches:

OPEN SANDWICHES

Remove crusts from white bread, slice about ¼-inch thick and cut into fancy shapes with cookie cutters. Spread each piece with softened butter. Put jelly or jam in center and make around it a fancy

border of softened cream cheese put through pastry tube or bag. Other suggestions for spreads are: Deviled ham with a border of chopped olives, anchovy paste garnished with chopped hard-cooked egg and cavair garnished with finely chopped pickled onions.

CREAMED MUSHROOMS

1 pound fresh mushroom or
1 can mushrooms
4 tablespoons butter
4 tablespoons flour
2½ cups chicken stock or milk
1 egg, slightly beaten
Parsley
½ teaspoon salt
½ teaspoon paprika
Strips of pimiento
Strips of green pepper
Stuffed olives
1 teaspoon Worcestershire sauce

Peel and slice fresh or canned mushrooms, first draining off liquid, and sauté ten minutes in a little butter. Make white sauce as follows: Melt butter and stir in flour until well blended. Add stock or milk gradually and cook until thick and smooth, stirring constantly. Place over hot water and add egg, Worcestershire sauce, salt, paprika and mushrooms. Just before serving add the pimiento and green pepper. Serve hot on triangular pieces of toast. Garnish with parsley and stuffed olives.

The Christmas Bridge

Christmas Salad*
Raisin Bread Sandwiches Cheese Toast Rolls
Salted Pistachio Nuts
Marron Chantilly* Macaroons
Ginger Tea

Perhaps your mind is even now revolving around the question of what is the nicest way to have your friends meet the house guest who is spending the holidays with you. If she plays cards she will like an afternoon bridge party; if she does not play, then give a high tea or reception for her. The above menu is suitable for either occasion.

CHRISTMAS SALAD

3 tablespoons gelatine
½ cup cold water
1 tablespoon lemon juice
½ teaspoon salt
2½ cups chicken, cut in pieces
¼ cup pimiento, chopped
1 cup boiling water *or* clear chicken stock
½ cup celery, chopped
1 cup mayonnaise
2 hard-boiled eggs
Green pepper

Soak gelatine in cold water 5 minutes. Dissolve in boiling water or chicken stock. Add lemon juice and salt (less salt if stock is seasoned). Cover the bottom of eight individual molds with this liquid (not more than ⅛-inch deep) and allow to become firm. When firm make a design in the bottom of each mold as follows: Press the whites of hard-boiled eggs through sieve and sprinkle in mold to represent snow. Cut "fir trees" out of green peppers with sharp, pointed knife or fancy vegetable cutter. Arrange one or two trees in the snow. Pour over a few drops of gelatine mixture to anchor design. Allow to become firm. Fold chicken, pimiento, celery and mayonnaise dressing into remainder of gelatine liquid and fill mold. Put in refrigerator to chill Unmold and serve on crisp lettuce.

Marron Chantilly

To make marron chantilly put a small ball of vanilla ice cream into a stemmed sherbet glass. Place around in three marron glacés cut in halves. Pour over a little of the thick marron syrup and top with stiffly whipped cream. Garnish with candied cherry and strips of angelica to feature the red and green Christmas colors or decorate with small red and green candies.

HIGH TEAS FOR THE HOLIDAYS

High tea is merely another name for a hearty early supper, in this case especially planned to keep alive the traditions of Christmas feasting, while cutting down much of the work.

Cream of Tomato Soup with Cheese Crackers
Cold Stuffed Roast Turkey
Sweet Potato Soufflé with Marshmallows* Spiced Cranberry Jelly
Molded Grapefruit Salad*
Hot Baking Powder Biscuit
Marron Ice Cream
Christmas Nut Cake*
Candies Coffee

Roast Virginia Ham
Escalloped Potatoes Currant Jelly
Hot Parker House Rolls
Vegetable Salad with Russian Dressing
Mince Meat Tartlets
Salted Nuts Coffee

Cream of Corn Soup
Paprika Crackers
Individual Chicken and Vegetable Pies
Cream Scones Stuffed Olives
Tomato Surprise Salad
Bavarian Cream
Mints Coffee

Recipes

SWEET POTATO SOUFFLÉ

3 cups hot mashed sweet potato
1 teaspoon salt
¼ teaspoon pepper
4 tablespoons butter
2/3 cup milk or cream
2 egg whites
Marshmallows

Season potatoes with salt, pepper and butter. Add milk or cream and beat until light and fluffy. Fold in stiffly beaten egg whites. Turn into buttered baking-dish, set dish in shallow pan of hot water and bake in a moderate oven (375° F.) about 30 minutes.

Put a layer of whole marshmallows on top. In this case bake it covered, except for a few minutes at the end to brown the marshmallows. If you prepare this in the morning you will only have to slip into the kitchen to light the oven about 10 minutes before you start the last half-hour of supper preparation.

MOLDED GRAPEFRUIT SALAD

2 tablespoons gelatine
¼ cup cold water
½ cup boiling water
3 tablespoons lemon juice
1 cup sugar
3 cups grapefruit pulp and juice (fresh or canned)
½ cup walnut meats

Soak gelatine in cold water 5 minutes, then dissolve in boiling water. Add sugar and cool. Add lemon juice, grapefruit juice and pulp and nuts. Let stand until mixture begins to thicken, mix well and turn into individual molds dipped first in cold water. Chill until firm. When ready to serve, turn from molds onto crisp lettuce on individual plates and serve with Mayonnaise Dressing. (Make the salad and dressing the day before and keep in the refrigerator.)

CHRISTMAS NUT CAKE

1 cup shortening
2 cups sugar
6 egg yolks
3½ cups flour
1 teaspoon salt
5½ teaspoons baking powder
1 cup milk
4 egg whites
1½ cups walnut meats
1 teaspoon almond extract
1 teaspoon vanilla

Cream shortening and sugar together thoroughly. Add beaten egg yolks and mix well. Mix and sift flour, salt and baking powder and add alternately with milk to first mixture. Beat egg whites until light and fold into cake-batter with nuts. Add vanilla and almond flavoring. Bake in large angel-cake pan or in deep round cake pan in moderate oven (350° F.) about 1 hour. When cool, frost with confectioner's frosting, or boiled frosting made with the two remaining egg whites and decorate to carry out the red and green Christmas colors with candied cherries and strips of angelica or small red and green candies. If a smaller cake is preferred, half the recipe may be used.

A WATCH-NIGHT PARTY

On New Year's Eve a watch-night party for your own special friends is delightful. You can play cards or dance or just sit around and talk. About midnight you may sit down to a supper like the following which as you see, needs only a few last minutes warming up, the cooking done previously if you are wise:

Shrimps á la Newburg on Toast
Saratoga Chips
Celery Stuffed with Pimiento Cheese
Ever-Ready Rolls* Currant Jelly
Nuts Bonbons
Damson Plum Tarts
Coffee Egg Nog*

EVER-READY ROLLS

1 cake yeast
½ cup lukewarm water
2/3 cup shortening
2/3 cup sugar
1 teaspoon salt
1 cup mashed potato
1 cup scalded milk
2 eggs, well beaten
Flour to make stiff dough

Dissolve yeast in lukewarm water. Add shortening, sugar, salt and mashed potato to scalded milk. When cool, add yeast. Mix thoroughly and add eggs. Stir in enough flour to make stiff dough. Turn out on slightly floured board and knead thoroughly. Put into bowl large enough to allow for slight rising, cover with cloth and set in cold part of refrigerator. About an hour before supper, pinch off dough, shape, and let rise until light. Bake in hot oven (400° to 450° F.) 15 to 20 minutes. Split, butter and serve hot.

EGG NOG

6 egg yolks
1/3 cup sugar
1/3 cup sherry flavoring
6 egg whites
¼ teaspoon salt
1 cup heavy cream

Chill all ingredients thoroughly. Beat egg yolks until thick and lemon colored, adding sugar gradually. Let stand in refrigerator until sugar is completely dissolved. This may be done in the morning. Just before serving add sherry flavoring. Add salt to egg whites and beat until stiff. Fold into the yolks. Beat cream until very stiff and fold into egg mixture. Pile lightly into tall glasses. This mixture is stiff and must be eaten with a spoon.

A NEW YEAR'S DINNER PARTY

A New Year's dinner party is a popular and practical way of entertaining old friends whose hospitality we have enjoyed in the past year and of bringing new acquaintances into our home.

This dinner should be different from a Christmas Dinner—but just as good! Prepare as much of it beforehand as you can, so you may be free to enjoy it as thoroughly as your guests do; and wherever it is possible, simplify the serving.

Here are two New Year's Dinners which you can serve formally if you have servants, or informally if you must do it yourself.

Dinner Menus

Consommé
Crown Roast of Pork — Baked Apple Rings
String Beans — Scalloped Potatoes
Stuffed Celery Salad
Vanilla Ice Cream with Caramel Sauce
Salted Nuts — Macaroons — Spiced Raisins*
Coffee

Beautiful damask, sparkling silver, glassware and china equip the holiday dinner table. The flower bowls and candle holders are of yellow pottery to match the cloth.

Oyster Cocktail
Toasted Oyster Crackers
Roast Duck Peanut Stuffing
Parsnips baked with Duck
Apple Sauce Southern Sweet Potatoes
Cauliflower au Gratin
Fruit Salad with French Dressing
Plum Pudding with Hard Sauce Pumpkin Pie
Assorted Salted Nuts Mints
Coffee

Recipes

SPICED RAISINS

1 cup sugar
¾ cup water
1 teaspoon cinnamon
⅛ teaspoon nutmeg
¼ teaspoon clove
¼ teaspoon ginger
1 cup raisins

Cook sugar, water, cinnamon, nutmeg, clove and ginger together until 238° F. is reached. Add raisins and heat over a slow fire for 5 minutes, stirring gently. Remove a few raisins at a time from sirup and drain. Roll them in granulated sugar until well covered. Place on wax paper or a plate to cool. If sugar sirup crystalizes, add a few drops of water and heat slowly.

The Japanese and Halloween party photographs were staged by The Dennison Company, Fifth Avenue, New York.